

Fullstar FSCH0223

Fullstar The Original Pro Chopper - 14-in-1 Vegetable Chopper and Spiralizer

Model: FSCH0223 | Brand: Fullstar

INTRODUCTION

This manual provides comprehensive instructions for the safe and effective use, maintenance, and care of your Fullstar The Original Pro Chopper. Please read all instructions carefully before first use and retain this manual for future reference.



Figure 1: Fullstar The Original Pro Chopper with its components.

PRODUCT COMPONENTS

Your Fullstar Pro Chopper includes a comprehensive set of tools for various food preparation tasks:

- **Chopper Lid:** Main lid with integrated pusher for chopping.
- **Mandoline Lid:** Separate lid for slicing, grating, and spiralizing.
- **1.2L Capacity Catch Tray:** Clear container to collect chopped or sliced food, with measurement markings.
- **8 Interchangeable Blades:**
 - Fine Dicer (1/4 inch)
 - Medium Dicer (1/2 inch)
 - Julienne Blade
 - Slicer Blade
 - Wavy Slicer Blade
 - Zester Blade

- Coarse Grater Blade
- Grater Blade
- **2 Spiralizers:** For creating vegetable spirals.
- **1 Juicer:** For citrus fruits.
- **1 Fruit & Vegetable Peeler:** For preparing produce.
- **1 Finger Guard:** For safe use with mandoline attachments.
- **1 Cleaning Brush & Scraper:** For easy cleaning of blades and grids.



Figure 2: Overview of all included components.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Wash:** Before first use, wash all parts with warm, soapy water. Rinse thoroughly and dry. All components are dishwasher safe (top rack recommended).
3. **Assemble Base:** Place the 1.2L Capacity Catch Tray on a stable, flat surface. The non-skid rubber base will help secure it.

4. **Select Blade:** Choose the desired blade insert (e.g., fine dicer, medium dicer) for your task.
5. **Insert Blade:** Align the chosen blade insert with the opening on the Chopper Lid or Mandoline Lid and gently press it into place until it clicks securely. Ensure the blade is fully seated.
6. **Lock Blade (Chopper Lid):** For the Chopper Lid, slide the locking mechanism to secure the blade in position.
7. **Attach Lid:** Place the assembled lid onto the Catch Tray, ensuring it fits snugly.



Figure 3: Various blades and accessories for the chopper.

OPERATING INSTRUCTIONS

1. Chopping Vegetables (Using Chopper Lid)

1. **Prepare Food:** Cut vegetables into pieces that fit comfortably onto the chosen blade grid. For harder vegetables like carrots or potatoes, pre-cut into smaller, manageable sections.
2. **Position Food:** Place the vegetable piece onto the center of the blade grid.
3. **Chop:** Firmly and quickly press down on the Chopper Lid. The integrated pusher will force the food through the blades and into the catch tray below.

4. **Repeat:** Lift the lid, reposition the next piece of food, and repeat the chopping action.

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Video 1: Demonstration of the Fullstar 14-in-1 Chopper in action, showcasing its various functions including chopping, slicing, and spiralizing. This video highlights the ease of use and versatility of the kitchen tool for preparing different vegetables.



Figure 4: Chopping an onion using the dicer blade.

2. Slicing, Grating, and Zesting (Using Mandoline Lid)

1. **Attach Mandoline Lid:** Replace the Chopper Lid with the Mandoline Lid.
2. **Select Blade:** Insert the desired slicing, grating, or zesting blade into the Mandoline Lid.
3. **Use Finger Guard:** Always use the provided finger guard to protect your hands when slicing or grating.
4. **Slice/Grate:** Place the food onto the blade and slide it back and forth using the finger guard. The sliced or grated food will fall into the catch tray.



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Figure 5: Using the mandoline attachment for precise slicing.

3. Spiralizing (Using Spiralizer Attachments)

1. **Attach Spiralizer:** Insert one of the two spiralizer attachments into the designated slot on the Mandoline Lid.
2. **Prepare Food:** Trim the ends of firm vegetables like zucchini or carrots to create a flat surface.
3. **Spiralize:** Place the vegetable onto the spiralizer and twist it down, applying gentle pressure. Spirals will collect in the tray.

4. Juicing (Using Juicer Attachment)

1. **Attach Juicer:** Insert the juicer attachment into the Mandoline Lid.
2. **Juice:** Cut citrus fruit in half, place it onto the juicer cone, and twist while applying downward pressure to extract juice into the tray.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your Fullstar Pro Chopper.

1. **Disassemble:** Carefully unlock and remove all blade inserts and attachments from the lids and catch tray.
2. **Rinse:** Rinse all parts under running water to remove large food particles.
3. **Clean Blades:** Use the provided cleaning brush and scraper to dislodge food particles. Exercise extreme caution as blades are very sharp.
4. **Wash:** All components are dishwasher safe. Place them on the top rack of your dishwasher. Alternatively, hand wash with warm, soapy water.
5. **Dry:** Allow all parts to air dry completely before reassembling or storing.



Figure 6: The patented press-to-clean design for effortless residue removal.

TROUBLESHOOTING

If you encounter any issues with your Fullstar Pro Chopper, please refer to the following common solutions:

- **Food not chopping cleanly:**
 - Ensure the food piece is appropriately sized for the blade grid.
 - Apply firm and quick pressure when pressing down the lid.
 - For very hard vegetables, consider pre-boiling or cutting into smaller pieces.
- **Blades appear dull:**
 - The blades are made of high-quality stainless steel designed for durability. If performance degrades, ensure no food residue is obstructing the blades.
 - Contact customer support if you suspect a manufacturing defect.
- **Food stuck in blades:**
 - Use the provided cleaning brush and scraper to dislodge food particles. Never use your fingers directly on the blades.

SPECIFICATIONS

Feature	Detail
Brand	Fullstar



Model Number	FSCH0223
Product Dimensions	7.99"L x 2.99"W x 4.49"H
Material	Stainless Steel (Blades), BPA-Free Plastic (Body)
Color	Silver
Operation Mode	Manual
Item Weight	1 Pound
Capacity	1.2 Liters (5 Cups)
Care Instructions	Dishwasher Safe (Top Rack)

WARRANTY AND SUPPORT

Fullstar products are designed for quality and durability. For any questions, concerns, or warranty claims, please contact Fullstar customer support through their official website or the retailer where the product was purchased.

Always refer to the official Fullstar website for the most up-to-date warranty information and support resources.

Related Documents - FSCH0223

	<p>Fullstar 13 IN 1 Master Chopper Pro User Manual: Setup, Usage, and Safety</p> <p>Detailed user manual for the Fullstar 13-in-1 Master Chopper Pro. Covers parts identification, essential safety precautions, step-by-step instructions for chopping, slicing, spiralizing, juicing, and egg preparation, as well as cleaning, stain removal, storage, and disposal.</p>
	<p>Fullstar Kitchen Gadgets: Easy Kitchen, Easy Life - 2024 Range</p> <p>Explore the Fullstar 2024 range of innovative kitchen gadgets designed to make meal preparation easier and more enjoyable. Discover choppers, slicers, spiralizers, salad spinners, graters, and more for a simpler, healthier kitchen life.</p>